

THE CHRONICLE

VOL. VI. NO. 34.

CROSSFIELD ALBERTA, THURSDAY, AUG. 28, 1913.

PRICE \$1 A YEAR.

LAUT BROS.

DUCK SHOOTING begins August 23rd, how is your old gun. We have been fortunate in securing a quantity of travellers sample Guns that we are able to offer at unusually attractive prices. Now is the time to secure that gun you have been wanting for years.

1-Alger Arms Co., Automatic Safety Hammerless, top snap, side locks, best rolled steel barrels, matted extension rib, double bolt, polished walnut checkered pistol grip stock with rubber cap and butt plate, chequered patent fore end, both barrels choke bored, 14 inch stock, 2½ inch drop, 12 gauge, 30 inch barrel	\$20.00
1-Alger Arms Co., Double Barreled Hammer Model, 12 gauge, with fine Damascus Barrels, nicely finished	\$16.00
1-Same specifications but different finish	\$15.00
1-Imported, 12 gauge Hammer Model, nicely finished throughout, with barrels stamped "Damascus steel warranted Gov't test," good gun for anybody	\$14.00
1-Single Barrel Davenport, 12 gauge, with 30 inch special shaped detachable barrel, made from fine grain decarbonized rolled steel	\$13.00

And do not forget that we carry a full line of **Ammunition** in both U.M.C. Dominion, and that we are headquarters for **Sporting Goods During the Open Season.**

Laut Brothers, HARDWARE & GROCERIES.

Pioneer Store

BIG SALE OF HATS!!

To clear them out regardless of cost price.

Can you beat these prices anywhere?

It will pay you to step in and step under one of these Barrington Hats at these attractive prices. All Hats in the store are offered, and the Sale will last during August.

88.00 Panama Hats, for \$6.00	\$1.50 Straw Hats, for \$1.10
6.50	4.85 1.00 .75
5.00	3.75 .40 .. .30
3.50	2.60 4.00 Cowboy Hats, for 3.00
7.00 Silk Velour, for 5.00	2.75 Hats, for 2.00
3.75 Hats for ..	2.80 2.60 .. 1.80
3.50 ..	2.60 2.25 .. 1.65
3.00 ..	2.25 2.00 .. 1.50
1.75 ..	1.30

Bring in all your Fresh Eggs.

We are paying 27c in trade 25 cents Cash.

Wm. Urquhart,
GENERAL MERCHANT,
Crossfield, Alta.

Local and General

W. B. Edward loaded his household goods on Thursday, ready for removal to Calgary.

Mrs. Wood, who has been visiting Mrs. W. McRory for the past two months, left for her home in Souris, Manitoba, on Thursday.

Mrs. Geo. Davis and children arrived home on Saturday last after an extended visit to her parents.

Mrs. E. S. McRory left town on Tuesday night for Manitoba, where she was called by the sudden death of her father.

Geo. James and Son are harvesting a 80 acre crop of barley on the Barry Creek. They report a crop of 85 bushels to the acre.

Call at the Chronicle Office and have a look through our Specimen Book of Private Greeting Cards.

Norman Jessiman, who has been visiting his brother Alex. here, left for his home in Vancouver on Saturday last.

See McRory and Sons for your wants in loaded shells.

Mrs. T. J. Elliott and sister were visitors to Calgary during the week.

If you require to renew your old Loan or take out a new one call and see me, as I can save you money. I represent the N. of Scotland Can. Mortgage Co., The Canada Life, and others. CHAS. HULTGREN.

Geo. Davis left for Drumheller on Tuesday, where he is taking charge of a threshing outfit.

Sherwin-Williams Paint covers most, looks best and wears longest. Lauts sell it.

Chas. McKay and party of Calgary friends visited Fred Turnbull at Cremona over the week end. They having a good outing.

Excellent weather during the past two weeks has been responsible for a great deal of grain cutting, and some of the farmers to the east of Crossfield report that they have finished cutting their barley.

Without doubt the ladies fine shoes newly opened at Wm. Urquhart's are the nicest lines ever shown in this district.

The usual practice of the 22-Rifle Club was held on Friday evening last. The following are the best of the scores: B. Dryden 50, L. McRory 35, Addis 35, Conrad 15. Young men are cordially invited to join.

Miss Clarke, from Hampshire, London, England, who is a visitor with Capt. R. F. and Mrs. Robinson, has taken a trip to the Coast before taking up her duties as a missionary for the Church of England at St. Faith's Home, near Edmonton.

The Rev. Percy Halstead, of Irricane, will conduct the service in the Union Church on Sunday evening, August 31st. He will give an account of his missionary experiences among the Zulus of South Africa. The Pastor will preach on the Irricana Mission.

What could be nicer than to send a private Greeting Card to your friends and relations for Christmas. Call at the Chronicle Office and see our specimens.

The estimated loss on this year's Winnipeg Exhibition is \$33,157.00.

E. H. MORROW

Justice of the Peace--Notary Public

Office:
The Old Parker Residence.
Insurance. PHONE 31. Appraiser

W. B. EDWARD, Dealer in HOGS and CATTLE.

Highest Market Price Paid.

DELIVERY TAKEN AT ANY TIME.
Crossfield Alta.

Atlas Lumber Co., Ltd.

Lumber, Lath, Shingles, Roofing Paper, Building Paper, Brick, Lime, Plaster Cement, Sash and Doors, Moulding, Oak Dimension

WOOD and COAL ALWAYS ON HAND.

Let us give you estimates

G. P. Blanchard, LOCAL MANAGER.

You May Buy

A RANGE that you think is as good as
-THE MOFFAT-

BUT we can convince you that there is nothing better in the Stove line.

WE OFFER YOU

The "CANADA A" with High Closet and Reservoir for	\$60.00
The "CANADA B" with High Closet and Reservoir for	\$65.00
The "NELSON A" with High Closet and Reservoir for	\$52.50
The "NELSON B" with High Closet and Reservoir for	\$32.50

Come in and let us talk Good Stoves with you

W. McRory & Sons,

HARDWARE SPECIALISTS AND HEATING EXPERTS.

Council Meetings

The council of the Village of Crossfield will meet in the Council Chamber over Five Hall on the first Tuesday of each alternate month, commencing with February at 7 p.m.
By Order of the Village Council
L. S. McRory, Sec.-Treas.

Lodge Cards**CROSSFIELD LODGE I.O.O.F.**

No. 42
Meets Every Wednesday Night in the Oddfellows Hall at 8 p.m.
Visiting Brethren Welcome.
AROUIE KNOX, G. M. S. THOMAS,
Fin. Sec'y. Rec. Sec'y.

CROSSFIELD SCHOOL DISTRICT No. 752

The REGULAR MEETINGS of the above School Board will be held in the School House at 10 a.m. on the first Monday in the following months: January, March, May, July, September and November. All matters of business pertaining to this district will be attended to at these meetings.

The office of the Sec.-Treas. is in the real estate office of the Crossfield Co-op.
A. E. Thomas, Chairman.
E. S. McRory, Sec.-Treas.

**U. S. BROWN,
AUCTIONEER**

Sales Conducted in Town or
Country.

Post Office Address CREMONA.
Or call at the Chronicle
Office.

**F. MOSSOP,
Licensed Drayman.**

FOR HIRE Good Team of Work
Horses, about 2,600 lbs., by Day,
Week or longer.
Write, phone or apply at
Atlas Lumber Co., Crossfield.

**CITY
BARBER SHOP****HOT BATHS.**

Cleanliness is Our Motto.

H. W. LOCKWOOD,
PROPRIETOR.

Watch Repairs, etc.**Estrays.**

Stray Horses.—Liberal Reward offered
for the recovery of any horses bearing
the Brand , (a half diamond) on
left thigh. Notify the Trusts and
Guarantee Company, Limited, Calgary.
34

For Sale

Several Good young Work Teams for
sale. Apply to GEO. HUSER, Crossfield
or phone 414, circuit 4.

**HAY ON ONE SECTION OF LAND
FOR SALE.**—Or will arrange to put up
on shares. 6½ miles east of town.
Enquire at Chronicle Office.

To be Sold Cheap, Two Second-
Hand BINDERS, in good condition.
McCormick Slt., Deering 6ft.
Apply to D. A. MACARTHUR,
34 Crossfield.

Lost on the Trail.

Lost on the Trail between Cross-
field and Havens Ranch, GRIP.
Finder please notify R. F. Bevan,
Bottrell; or leave the same at the
Crossfield Livery Barn.

LOST.

LOST.—One Roan HORSE, branded
ME (H 6 joined) left behind about
6 years ago, weight about 1,900 lbs. Left my
place about a month ago. Lost soon at
Jessey Madiva's place. Anyone know-
ing the whereabouts of this horse please
inform the Chronicle. A. A. BANTA.

**Harry K. Thaw
Wins First Round in Battle
With Officials of New
York State.**

Sherbrooke, Que., Aug. 27. Harry K. Thaw won three victories from the New York authorities to-day and was locked to-night in the Sherbrooke jail, immune for the time being from the Dominion immigration officers, after having received from the townspeople of Sherbrooke an ovation.

So riotous was the scene in the Superior court when, at the morning session, Mr. Justice Gobensky refused to allow council representing New York state to be a party to the proceedings, that the court subsequently warned spectators that a repetition of the cheering, chair-climbing, handkerchief waving and general hysteria, would be jail sentences for the demonstrators.

The three points in which Thaw's lawyers were successful in their first legal skirmish were:

1. New York State were denied the right to be a party to the proceedings in court.

2. Counsel for the State failed in their efforts to have Thaw arraigned before a magistrate and the commitment on which he is held quashed. This would have released him to the immigration officers.

3. Judge Gobensky granted the plea of Thaw's counsel for a discontinuance of the writ of habeas corpus which might have brought about his release to-day. This remedied a strategic blunder made by Thaw's attorneys last week, who apparently did not realize that in seeking their client's release they were playing into their opponent's hands.

From his cell Thaw issued the following statement:

"May I acknowledge the fair play accorded by everyone, my rival in Canada, and express my gratitude for the sympathy shown by Canadian people in my present struggle to regain my liberty, and to thank especially all the Canadians that I have come in personal contact with. It is much better than I deserve, and entirely at variance with the malice shown in New York."

The Hardstone Brick Co., Edmonton, Alta., are installing additional machinery so as to give the plant a fairly capacity of 50,000 bricks. The factory will be operated by electricity.

During 1912 the Dominion Steel and Coal Co. had 5,600 men on its pay roll, but this year's requirements will run largely in excess of this, as 1,500 men will be employed in the new mine. The wage bill last year was nearly \$3,250,000.

Wm. Urquhart has placed in stock last week a large shipment of J. & T. Bell's Ladies Fine Shoes. This makes known as the best in Canada.

CHRISTMAS CARDS?

Yes, Christmas will soon be here. Order your Private Greeting Cards early, and then you won't be disappointed. Specimens can be seen at the Chronicle Office.

Save coal and wood, dust and
soot, and buy an oil stove at Laut Bros. See them in the window.

All Kinds**of Job Printing****Promptly Attended**

to at the Chronicle
Office.

FUTURE ASSURED

Many Industrial Advertisements in One
Western City Are Good Indication

The Edmonton Bulletin now prints a "made-in-Edmonton" page of advertisements. Amongst the twenty-three industrial enterprises which use this medium of publicity are three metal works companies, a foundry and machine company, an auto top company, two furniture companies, a glass works, a concrete manufacturing, a sausages concern, a manufacturing jeweler, a chemical company, a shoe manufacturer, an electro-plating plant, a lumber firm, a dairy company, a rubber plant company, a leather company, a tent maker, a box company and two motor boat companies.

On this page appears an article by the Edmonton Industrial Commissioner calling attention to the fact that Western Canada is rapidly becoming one of the most important centers in the world for manufactured goods. The country is filling up rapidly with prosperous people who demand the best wares and are willing to pay for them. Eastern Canadian, American and British manufacturers are establishing branch factories on the ground, and amongst the raw materials ready to their hand in the Edmonton district are salt, limestone, calcite shales, clay for brick and pottery purposes, gypsum, sandstone, glass sand, gold, coal, petroleum, and timber on navigable waters convenient to the city.

The commissioner declares that the Western Canadian industrial field backed by a rapid agricultural growth warrants belief in the speedy development of Edmonton into a great city, and in the rise of many other industrial centers of much importance. This is the true spirit of the West, where the prosperity of farm and city must ever go hand in hand under the Canadian National Policy of reasonable tariff protection and where faith in the future will easily survive any temporary money straits superinduced by world-wide monetary conditions.

**PRICE OF WHEAT
AND RECIPROCITY**

What Good Would American Markets
Have Been to Canada This
Past Year?

Winnipeg wheat prices have been as much as ten cents a bushel above the Minneapolis quotations for the same grade of grain. Either there is a glut of wheat on the United States market, and, therefore, no market for Canadian wheat, or Minneapolis cannot hold its own in the ultimate European consumer. In truth, there is an admixture of both conditions. There is assuredly no market for Canadian wheat for consumption in the United States. The country exports too much of its own wheat to permit of that. And, with absolute equality at the European port of entry, there is a big advantage in favor of Canada as the point of exit. Reciprocity would not have mended our market, but marred it.

During 1911-12 a revival of United States exports of wheat and wheat flour took place, which has continued into the year just closing. A year ago these amounted to \$7,691,460 bushels, and this year the ton market is to date this crop year, the total value to be \$12,000,000 bushels. Assuming that the last two months of this year will witness proportional exports, the total for the year will be about 146,000,000 bushels. This is considerably heavier than any year since 1907-08. The trade has yet to learn what 1913-14 will bring, and it promises to break all records and to make the United States less than ever a market for Canadian wheat.

Commenting upon the proposal in the United States Senate to free-list Canadian wheat, the St. Paul Pioneer Press of May 28th said: "The American millers do not want the duty on wheat. The American farmer does not want it. Despite the efforts of some politicians to convince him that they are doing him a favor by insisting on protection, the farmer will not worry about competition with wheat that was selling in Winnipeg yesterday at 97½ while the high point in Minneapolis yesterday was 91¾." For a year past Western Canadian wheat prices have generally ruled higher than Western American wheat prices, and this year the United States is going to have an avalanche of wheat for export.

BEST ATTAINABLE IMAGE
FROM DOCUMENT AVAILABLE

New 1914 Prices

EFFECTIVE AUGUST 1, 1913

Model T. Runabout - \$600.00

Model T. Touring Car \$650.00

Model T. Towncar Car \$900.00

With full equipment f.o.b.
Walkerville.

**Ford Motor Company
of Canada, Ltd.**
Walkerville, Ont.

Agent : A. W. Gordon, Crossfield.

LAND WANTED:

I have applicants for Land.

Send me your listings along
with particulars.

A number of Agents in the
States.

JAS. RUDDY,
Crossfield, Alta.

P.O. Box 93. Phone 214.
39c

Farmers Repair**Shop**

Special Attention Given to

BLACKSMITHING.

Blacksmith's Coal for Sale.

PRICES RIGHT.

ALEX JESSIMAN, - Prop.

SYNOPSIS OF CANADIAN NORTH-**WEST LAND REGULATIONS**

ANY person who is the sole head of a family, or any male over 18 years old, may homestead a quarter-section of available Dominion land in Manitoba, Saskatchewan or Alberta. The applicant must appear in person at the nearest Dominion Lands Agency or Sub-agency for the district. Entry by proxy may be made at any agency, on certain conditions by father, mother, son, daughter, brother or sister of intending homesteader.

Duties.—Six months residence upon the cultivation of the land for three years. A homesteader may live within nine miles of his homestead on a farm of at least 80 acres solely owned and cultivated by himself, or by himself and mother, son, daughter, brother or sister.

In certain districts a homesteader in good standing may pre-empt a quarter-section alongside his homestead. Price \$3.00 per acre.

Duties.—Six months residence upon the purchase and payment six months in each of six years from the date of homestead entry (including the time required to earn, house, patent and cultivate fifty acres extra).

A homesteader who has exhausted his homestead right and cannot obtain a pre-emption may enter for a purchased homestead in certain districts. Price \$3.00 per acre. Duties.—Must cultivate fifty acres in each of three years, cultivate fifty acres and erect a house worth \$300.00.

W. W. CORY,
Deputy of the Minister of the Interior.
N.B.—Unauthorized publication of this advertisement will not be paid for

PATENTS

OVER 20 YEARS'
EXPERIENCE

TRADE MARKS
DESIGNS
COPYRIGHTS &c.

Atmospheric cleaning a shaded
area. We can furnish you with a plan
and advice on how to build a
patented air cleaner.

Patent taken through Mann & Co. receive
a copy of the application and
specifications.

Scientific American.

A hand-colored illustrated weekly, contains
a collection of any scientific journals, Technical
Periodicals, and other publications of
all countries.

MANN & CO., 60 Broadway, New York

Montgomery, 207 Main, Washington, D. C.

PATENTS**PROMPTLY SECURED**

We can obtain the services of Patent
Attorneys and others who realize the
importance of having their Patent business transac-

tions carried out in a professional manner.

Charges moderate.

Our Inventor's Adviser sent upon
request.

Address: 1000 Broadway, New York,
Montgomery, 207 Main, Washington, D. C.

THE LIMITED.

Courage of Two Youngsters, and One of Them a Tenderfoot.

By Seward W. Hopkins.

Dick Prescott sat huddled in his chair at the desk, his head buried in his hands as though the innocent little piece of mechanism had suddenly developed venom. His right hand clutched a revolver, and his left worked convulsively around his left breast as though he was feeling something inside.

"It can't be possible!" he said once again; "I know it. I know it is Julie Gridon leader of a gang of robbers! No; it must be a hideous mistake."

But the words as they had come in dots and dashes to him from Bat Cross could neither be misunderstood nor effected. And he knew Louisa so well—Louisa wouldn't say a word about a woman that could wrong her. And, besides, Louisa had said so that Prescott would know she would never play a part.

But there was the message, repeated to make an error impossible:

Dick Prescott, Cow Corners: You will receive package containing money from express messenger on limited. Twenty thousand dollars for James Basal. You will be accosted by men in town. Be careful. Don't talk, hold up, etc. Jake Gridon coming later with gang.

"It wasn't a long message," Prescott laughed half-instantly as he repeated it. He got up and walked nervously to and fro.

"Louisa wouldn't lie," he said. "And see how true it has come so far. I've got the package. Limited went through on time. And now—"

He laughed again. It was a strange, wild laugh.

"So this is the little girl who was so nice and cordial and even affectionate. The pretty girl I saw from doorway on a month ago the day whom I was going to kidnap. Suppose I did? Suppose it was her husband she, with Jake Gridon, was coming to rob? Suppose it! I can't suppose it. It's a—"

He stopped at his desk again and looked down.

"I've got it right," he said. "And Louisa wouldn't lie. But how did he learn it? How can he know?"

His nervous walk began again. He continued to walk back and forth as a way, but the eastbound express would pass soon, and then the switch must be turned for the night local. There was no one else. The ransackable one horse station had a porter daytime, but at night, when all the devility took place, the company did not think he placed any one.

His brain was on fire. He had the package, and the girl he loved was coming with a gang to take it from him.

A sudden noise at the window made him jump. His revolver leaped from his pocket.

"Don't shoot me," said a quick, nervous voice. "Dick—Mr. Prescott, you received a package from the Limited."

"'Ho,'" he said, facing the sun-tanned face that looked in at the window. A glance told him she carried a rifle.

"You did not?"

"No," he said. "The Limited went through without stopping."

"It was sent, I know it was sent. I know it. I tell you."

"No, I received no package."

For a moment she looked at him steadily, and then a peculiar smile dashed across her face and disappeared again. With an agility for which she was famous she sprang in at the window.

"Dick Prescott," she said sternly, "your face tells a different story. You did get that package for Mr. Basal."

"'Ho,'" he said. "I have misunderstood you, and I make few mistakes in men. Dick Prescott, you have opened my eyes to-night. I thought you were a man—a gentleman. You have proved me to be wrong."

She stood leaning on her rifle, and her great, fearless eyes looked steadily into his.

He felt himself trembling. How was he to let her know that Louisa had sent the news that had so unnerved him? Yet he must do it. "No more Louisa was proved correct. The package had come. Then she had come. The next would be the worst gang of cutthroats in Arizona, with Jake Gridon at their head."

"'Ho,'" he said, "I am not well. I am sick out for air."

"Yes," she said, "you don't look well. Come outside."

He started to the door.

"'Ho where you are!"

He dashed a glance back. He could not pretend to be frightened. He was looking into the barrel of her rifle.

"Dick, please throw up your hands."

"I'm dead," he said. "You haven't a moment to live."

He eye was as steady as any man's of the southwest. Prescott was no coward, and he couldn't shoot the girl he loved for a hundred times \$20,000 Up went his hands.

The girl was silent, stood to her throat as she stepped to his side. With fingers that seemed to have had much practice she took away his revolver, swept her hand inside his coat and took out the package.

"Now, Dick Prescott, obey every word of me, and I will shut you out. Stand still a moment."

She stepped to the desk. A few ticks had sent this message along the wire.

Agent at Cow Corners robbed. Send report on express.

"Now, Dick," she said, "walk on quietly. Leave things as they are here."

"But, Julie—my good name—my reputation—"

She laughed harshly.

"Your good name, Oh, Dick!"

She pointed sternly. He walked ahead of her. It was a dark night. The single lamp in the station was the only light.

She led him to the door as she was. "I'll go with you. She offered him to walk to his bower. He found his own tethered near it.

"Releas both horses," she said. He obeyed.

His heart was bitter. He could not stand her. He might as well do as she commanded. He had little hope for mercy from the gang, but she had the money.

"Mount," she said. "Now ride to the camp of mesquites."

He rode in silence, she following.

"Wait!"

They sat there in their saddles, it seemed to him, for hours. Then the racket of the express could be heard at the same time the pounding of hoofs.

"Look!" she said tensely.

He knew the voices and did not need to.

"Where's the whelp gone with the swag?" asked the voice of Julie's express.

"He can't be far. He couldn't expect us. Lucky we got the girl shut up."

The express was coming. The lights from the train were poured into the station.

"Going to the dogs," comes from the East, where dogs are scavengers of the streets, and become unclean when they are fed. The expression "Tell it to the marines" used to show disbelief in the truth of a story, arose from the fact that the marines, who were naturally rather "green" concerning nautical affairs, and someone who related a very tall yarn was told to "tell it to the marines" as an idea better than that they had been.

It is a curious fact that the phrase, "Bald as a badger," owes its origin to authors of the past who had no exact knowledge of natural history, and who, because the forehead of a badger is covered with smooth, white hairs, came to the conclusion that it was bald.

The King Lost.

The presence of the King and Queen at Epsom recently recalls the fact that the late King Edward I maintained a separate army of the members of the royal family visiting the Derby year by year. An amusing incident took place in 1294. The late King Edward I, who had a mind to his own, and his digestion was manifest when he found that he had drawn his own horse.

He promptly offered to let his horse to any man, and his offer was as promptly taken by Prince Arthur of Connaught, who had evidently drawn the inevitable. His Majesty was quite

an old hand. His horse won and Prince Arthur demanded his money from the stakeholder, the present Lord Stamfordham.

Fighting Grasshoppers.

Giant grasshoppers are prevalent in the West Indies, where they are regarded as a serious pest. They are powerful in proportion to their size and of exceedingly combative disposition.

Apparently they would rather fight than run away, and after another after another of these giant insects had been taken, and his offer was as promptly taken by Prince Arthur of Connaught, who had evidently drawn the inevitable. His horse won and Prince Arthur demanded his money from the stakeholder, the present Lord Stamfordham.

No Need So Far

Sir Jacob Gridon, who always told an amusing story at a dinner given to the Lord Mayor of London the other night. "The wife of a working man," Sir James said, "was shown, a lady who had been to the ball, and to the brightly-polished fittings. It's a beautiful thing, she explained; but, thank Heaven, we have never had occasion to use it."

EVERYDAY PHRASES.

Most of Them Had Their Origin in a Casual Incident or Event.

"What is a popular phrase?" someone once asked. "Something we all repeat like parrots, without knowing its real origin or meaning," was the reply of the youth, and to a certain extent he was right. How many instances, for instance, can tell how those common phrases—"tut-tumblers" and "goofy parades" arose? We have an idea that the former refers to a person who seeks the society and apes the manners of the "Upper Ten"; but what "tut-tumblers" are we? Why "parade" for the boy who shuns eye to that enabling the bold and daring to participate with the enjoyment of the moment?

As a matter of fact, the latter phrase originated in the theological school of Oxford, where the boys for foot just outside paradise, while the term "tut-tumblers" took its rise at the University of Oxford and Cambridge, where the students, who were noblemen, would wear a peculiarly-formed cap with a tut, which presumably attacked hangovers.

Many curious stories of the origin of popular phrases are given in "Everyday Phrases Explained" (Pearson). It is related that "Bobson's choice" arose from the fact that Bobson, a member of the Gridon family, would only let out his horses and coaches for hire in rotation, refusing to allow his customers to choose, a custom which was called "Bobson's choice." The name of the coachman was Bobson.

"Eating humble pie" is a phrase which really arose from the corruption of the word "umbles" or "umbles."

This is a coarse part of a deer kill which is eaten raw. These pieces of meat were formerly reserved for the lower hunt servants; while "cooking his goose" is a phrase which originated with the King of Spain, on approaching hostile towns, to show contempt of the inhabitants by the smallness of his army. To express this they hung out a goose for him to eat, and when he had eaten it, he would go to the town to "cook their goose."

Long ago unscrupulous people used to take a cat tied in a bag to market; for it was believed that the cat would not eat, however, a purchaser opened the bag before buying the cat, of course, jumped out, displaying the fraud. Hence the term "letting the cat out of the bag."

"Going to the dogs," comes from the East, where dogs are scavengers of the streets, and become unclean when cooked. Have ready some oblong slices of toasted bread, butter them well, turn them the sides, the size of the bacon. Over the pieces of bacon with the bacon and dish up a small, round slice of fried tomato; these can be fried in the bacon fat on the top of each slice of bacon, and send table hot.

Bacon Toast With Tomatoes.—Cut some streaky bacon into rather thin slices, place them in a sauceron with just enough water to cover and let its contents boil for a few moments. Then drain the bacon and pour into a shallow pan of bacon fat. Cut six eggs into a basin, beat up well with two tablespooms of milk or cream, add a pint of water and pour into an omelet containing about two tablespooms of butter hot. Stir over the fire with a fork till the mixture begins to set. Spread the cooked lentils over the omelet and fold in the sides. Let it take color, a nice golden brown, and turn out carefully into a hot dish.

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MURRAY MURGATROYD

JOURNALIST

By Morice Gerard

(Copyright)

(Continued)

It was now 7.30 p.m.

Well, any news? You followed him here all r'rit?

Yes! I am not sure he did not fancy he was being watched. Anyway, he has his eye on him when he got out of the fly.

Is he in the hotel now?

No, he went out almost immediately.

Murgatroyd uttered an exclamation of annoyance. What if Muriel should succeed in dodging him in the end? Then he could not let Inspector Murphy inspect indefinitely. He was stretching a point or two as it was, and time with him was golden, and not altogether at his own disposal.

You don't know when he will be back of course?

I found out afterwards he had ordered dinner for 7.30, in the private room he took along with the bedroom—thirty-two and thirty-four—they are the most expensive rooms in me by the time of tomorrow's sun is set?

The same number announced that Mrs. Reginald Swettling, F.W. for one of the suburban divisions south of the Thames, would apply at once for the Chiltern Hundreds; and his own name with a warning that his record of loyalty and veracity was mentioned for the vacancy. It was the seat Sir Richard Hanley had spoken to him about. He had not told him the direct importation of the idea connecting his name with the vacancy in other journals as well as the *Ploughman*, emanated from Hanley.

These were the worst payers who beforehand. Murgatroyd quoted grimly.

From certainty of success, without rhyme reason, he has sunk his last resources in the hope of getting the Pioneer in his hand. A good many people would have liked to serve him, and Muriel had no cause to bear to think of the long dinner to light, and the talk afterwards.

Cannot you think some excuse—a cold? Muriel had inquired with feminine solicitude.

(To Be Continued)

(Continued)

You didn't say anything with him—the papers? Murgatroyd asked anxiously.

I am not quite sure, but I don't think so. If he did he was mighty quiet about it. He creased his lighting would not be in it.

There was nothing for it but to hope for the best. Murgatroyd began to regret his failure of the last moment, that he had sent that wire to the *Ploughman*.

There was no further word for Jardine, what remained to be done?

Murgatroyd resolved Inspector Muriel.

The word had gone for the present.

He had to return for dinner at 7.30.

I am exceedingly sorry to have given you so much trouble for nothing!

It do not like to ask you to return with my lateness.

I will see the matter out as I have

gone so far; but I am not available after 6 p.m. until 9 p.m. I have

to be in the office between those hours

to receive reports and attend to the business which has accumulated during the day.

Come to me here at 9.15.

I will be in the billiard room.

That will suit me perfectly; either

of us to wire to the other in case of

the other's absence.

In the meantime, I will send some one

in my place, in whose judgment you can absolutely rely.

I hope you will not happen.

There is a special reason for

think I will, but I like to be prepared for emergencies.

Murgatroyd really knew how to fit

the interval of suspense and waiting.

Action had been easy; but in the

tense conditions of his nerves

he was dimmed in the extremity.

One moment he felt inclined to go

and tell Hanley exactly how matters stood.

The notion was put aside al-

most before it had taken shape. He

must go to him either a success or a

failure. He would not breast him-

self hanging, like Mahomet's coffin,

twixt heaven and earth.

Eventually he had a sherry and

then drew down the Bell

gale's lodgings. On his way he

bought a new edition of the *Pioneer*.

It spoke optimistically of the Gov-

ernment position with regard to Tran-

sasken and severely condemned the un-

orthodox nature of the Opposition to

the measure.

The chief had burnt his boats, Mar-

gatroyd had sacrificed himself to him

and the world could hardly

see him being watched. Anyway, he

had his eye on him when he got

out of the fly.

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There was nothing for it but to hope for the best and had prepared

two statements for the House of Com-

mons—the one with the additional

evidence he hoped to get evidence

which would have resulted in his

being reprimanded, the other

without it, still strong and resolute,

but as he recognised clearly, been

hit than the beginning, was on the

point of view of his own supporters,

and capable of a powerful attack from

the Opposition.

He did not come down to the break-

fast table until nearly noon, and he

had enjoyed it by no means con-

clusive even from the point of break-

ing into it to-day. February dawned

bright, looking over his letters with

shaking hands. There was no line

from Murgatroyd.

Maud had satisfied herself on his

return, and left for a clean hotel

in Naples for four hours of travel

over the modern road near the Via

Egnatia, which should take us to an-

cient Pella, which is somewhat dilapidated back, such as

Americans are familiar with at almost

every considerable railway station, but

not for this part of the world. Battling

down some steep, roughly paved

streets we came to the centre of the

city, Rome, aqueducts and fountains,

another steep rise on the other side

of the market place.

Early as it was, we found that the

people were up, having up to

the stalls of the fruit men were attrac-

tive with oranges, pomegranates,

lemons and dates. The vegetable

dealers displayed a tempting array of

lettuce, radishes, onions, okra,

beans and potatoes.

As in all eastern cities, there was

no breakfast, and the shoe-maker

was shoeling his horses almost in the

very street.

Life in Macedonia

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very street.

Richard Hanley had spoken to him

about the Catherinette. He had

not the faintest idea of what he meant.

I cannot understand it. I should have

thought Mr. Murgatroyd would have

written whether he had succeeded or

not.

I told him—in fact, he sees the pa-

pers down there, and knows as well

as I that it was not our fault

in the suspension of the mail.

I told him—“I am not

sure, but I believe he means the

Catherinette.”

I told him—“I believe he means the

C



Ask your Druggist or Grocer to show you the new plan for killing all the flies in your house or store in one night, and have neither flies nor fly killers about in the daytime.

GREAT BRIDGES

Facts of Great Structures Across the Tay and Firth

Not the least of the extraordinary feats of the redoubtable bridge-builder was the fact that he carried on such an gigantic construction as the Tay and Firth Bridges. It was a striking tribute to his great powers of organization and ability for engineering on a mammoth scale that the construction of the Tay Bridge was only half-finished when he made a start with the giant underpinning which now spans the Firth of Fife from the designs of Sir John Fowler and Sir Benjamin Baker. Over a year was spent in the preliminary operations of site selection and marking of special plant, the erection of workshops on shore and the thousands of other things essential to the success of such a large scheme. The cost of temporary plant ran to half-a-million sterling, and included thirty steam and two barges, tugs, launch and五十 hydraulic cranes, forty-eight steam engines and hydraulic jacks, hand-cranes, etc., etc. Drills, mallets, almost immovable, not to mention, one million cubic feet of timber and sixty miles of wire. The wonder of the world may be gathered from the following figures: The total length is over a mile and a half, and the total cost of two spans, each nearly a third of a mile long, is approximately one hundred and seventy-five feet each. In the pier there are about one hundred and twenty thousand cubic yards of masonry, and the superstructure over forty thousand tons of steel and some fifteen thousand tons of iron.

The building of the Tay Bridge was an opportunity for the young engineering genius which the ambitious bridge-builder eagerly welcomed. A rigorous examination revealed that he was destined to be immortalized in the annals of engineering. It was decided to build an entirely new bridge a short distance further up the river. Within five years from its commencement—1872—was a remarkable erection, over two miles in length, and constructed at a cost of seven hundred and fifty thousand pounds, spanned by a massive structure strong enough to defer the tempest that ever blew. It was the greatest engineering triumph of the age, and it will be reckoned by a greater era.

Much injury is inflicted by worms which cause great suffering, and if not promptly dealt with may cause constitutional weaknesses difficult to remedy. Miller's Worm Powder will clear the stomach and bowels of worms and will so act upon the system that they will be no recurrence of the trouble. And not only this, but they will repair the injuries to the organs that worms cause and restore them to soundness.

He Wouldn't Do

We were going along at an awful speed, said I, didn't see the dog, but I heard his barking, so I ordered the chauffeur to stop. Going back we found the dog had been hit and was lying dead down in the middle of the street. The passage I read in the book of Job which spoke of the passage of trial and that quote was: Write the vision and make it plain that he may run that readeth it. The vision was a dog, readeth it, the dog was to be found, but the Cooper version has survived the original and practically put it out of existence.

A most curious misquotation is that of the passage in Hudibras which says: He that compiles against him will be of the same opinion. Author and publisher were without number have twisted that into: A man convinced against his will is of the same opinion still, forgetting that it was a man who was converted, not he who was converted.

Novelists do not seem to be very strong in their knowledge of the game of cards, and Sir Walter Scott, in "The Heart of Midlothian," attempts to point a moral with the words: Our simple and innocent countrymen, who are the peace-makers to whom it is promised as a benediction that they shall inherit the earth. The fact is that the peace-makers do not receive any such promise, but it is said that the meek shall inherit the earth.

Pro—They say lightning never struck twice in the same place. Kohn—Well, what's the use?



W. N. U. 861

Diving on Books

With the exception of minerals it is difficult for one to find on the earth's surface substances that do not tempt the appetite of some sort of animal. The list of queer articles that have been devoured, which I munched with satisfaction, by the clay-eater, and the walrus-like, which the Eskimos relishes as much as John Bull does his beer.

It is not generally known, however, that men, as well as mice and bookworms have eaten dinners that have been cooked over a fire.

In 1878 De Visconty compelled two Papal delegates to eat the food of excommunication which he had brought to them together with the ultimatum and last meal.

The bull was written an parchment, not paper, it was all the more difficult to digest.

There was also an American general who has signed a note for 2,000 florins, or credits to eat the Tartar's books, into the same course, eat them, that they may acquire the knowledge contained in them.

A Scandinavian writer, the author of a political book, was compelled to choose between being beheaded or eating the manacles which bound him.

Lord Viscount, who wrote some spicy satires against Bernard, Duke of Saxony, was not allowed the courtesy of the King, but was forced to swallow them uncooked.

Still worse was the fate of Philip Oldenburger, a jurist of great renown who was condemned not only to be deprived of his wits, but also to be flogged during his repast with orders that the flogging should not cease until he had swallowed the last crust.

FROM GREAT LAKES TO THE ROCKIES

WOMEN SING THE PRAISES OF DODD'S KIDNEY PILLS

Saskatchewan Lady Adds Her Testimony to What Has Already Been Said of the Great Worth Dodd's Kidney Pills Doing.

Casperillo, Saskatchewan (Special)—The society of female helpers in a new country subjects the women of the prairie to unusual strain, and careful observation has established the fact that she is often forced to give up the care of the kidneys. For this reason Dodd's Kidney Pills are making an enviable reputation from the Great Lakes to the foothills of the Rocky Mountains.

Everywhere you will find women singing the praises of the great Canadian kidney remedy that has banished the kidney trouble and brought them back to health. Among the many is Mrs. Edgar Cowen, an estimable lady of this place.

She writes: "I can say with great confidence that Dodd's Kidney Pills are very beneficial." Mrs. Cowen states: "If anything I can say will help any sufferer I am glad to add my testimony."

The kidneys strain all the refuse material out of the blood. If they are in order this refuse remains in the blood vessels, and after a time why sound kidneys mean pure blood and good health. Dodd's Kidney pills make sound kidneys.

Quotations That are Wrong

Some of the most frequently used quotations are not quotations at all, but in many cases convey the opposite meaning of the original writing.

For example, Cooper, of Instanbul, thought he was quoting from the Bible when he spoke of an inscription below a door that he who runs before him will be found to be in danger, but the Cooper version has survived the original and practically put it out of existence.

An even more serious misquotation is that of the passage in Hudibras which says: He that compiles against him will be of the same opinion. Author and publisher were without number have twisted that into: A man convinced against his will is of the same opinion still, forgetting that it was a man who was converted, not he who was converted.

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The fact is that the peace-makers do not receive any such promise, but it is said that the meek shall inherit the earth.

Pro—They say lightning never struck twice in the same place. Kohn—Well, what's the use?

ONTARIO WOOD SUPPLIES

LIGHT THROWN ON FOREST AND TRADE CONDITIONS BY NEW GOVERNMENT BULLETIN

Over 1200 wood-using industries in Ontario contributed the data for a bulletin on this industry, now being issued by the government of Ottawa. Thirty-four different kinds of woods are being used by these industries and the detailed information regarding the various uses to which these woods are put should be of considerable value not only to the manufacturer by showing new means of waste but to the consumer by indicating what more wood is best adapted for the more expensive imported stock, for interior decorations, furniture, etc.

The bulletin also shows, incidentally, the increasing poverty of Ontario with regard to the more valuable work wood, trees having been completely exhausted in Ontario while the hickory and chestnut groves of southern Ontario have also, almost entirely disappeared.

Even good clear white pine has become scarce and its market value is steadily rising for it represents twenty-one per cent of the total wood production in Ontario for industrial purposes.

Of more interest to the small consumer of wood-products are the side lights, the detailed throwns on the uses of substitute woods, home-grown woods for the expensive foreign species now used so extensively. Recent tests made by the laboratory department have demonstrated the suitability for certain purposes of many native species, hitherto despised by the dealers. For hollowing flooring and similar purposes, as well as in general use, may be substituted the home-grown birch and beech which take the place of mahogany and have the advantage of being almost as durable.

Likewise for interior finishing, the expensive oak can very closely be imitated by the black ash and sassafras which is almost indistinguishable from mahogany, while stained gum requires an expert to distinguish it from the equally circumspect black walnut.

White pine is perhaps the most widely used native species in the Maritime provinces, and here durability is not a requisite, by the cheaper spruce, basswood and elm.

Poplar is another native tree, the common tree in Ontario and that their wider uses is evident from the fact that poplar is highly valued for its pulp and for its use in the paper board manufacture respectively.

The Forestry Branch has already been in touch in a series of sales of the lumber in its possession and is desirous of further serving the public along these lines. The bulletin on the Wood-using Industries of Ontario is available free from the Forest Service Branch, Department of the Interior, Ottawa. A similar report dealing with the Maritime Provinces will appear shortly.

I bought a horse with a supposedly incurable ringbone for \$30. Cured him with \$1.00 worth of DODD'S LINIMENT and sold him for \$50. PROFIT on Liniment, \$40. MOISE DEROSCE.

Hotel Keeper, St. Philippe, Que.

Novel Musketry Practice

A report comes from Vienna of the utilization of the cinematograph for training soldiers. The device is posted in front of a cinematograph screen, and a moving colored picture of the battlefield is thrown on it from behind. When a shot is fired the film stops for a moment, and the hole made by the bullet is shown in the center of the screen. By this means the soldier can see where he hit the target, take aim and fire. When a shot is fired the film stops for a moment, and the hole made by the bullet is shown in the center of the screen. By this means the soldier can see where he hit the target, take aim and fire.

The man who invented this device is a great railway financier, absent-minded. Who is it? Who is it?

The man who invented this device is a great railway financier, absent-minded. Who is it? Who is it?

Try Murine Eye Remedy

If you have Red, Weak, Watery Eyes or Irritated Eyes, try Murine Eye Remedy. Soothing Eye Pain. Drugs Gal. Murine Eye Remedy, Liquid, 20c. Murine Eye Salve in Aspetic Tubes, 25c. Eye Salve in Free by Mail. Price 25c. Send 25c for Aspetic Tube. Murine Eye Remedy Co., Chicago



ARROW AND NITRO CLUB
SHOT SHELLS
Made in Canada

WHAT do you pay for in shot-shells? Why, plainly for shooting quality which means accurate loads, uniformity, sure fire, care and experience in the making.

Then specify Remington UMC—Canadians made, from our new factory at Windsor, Ontario. Arrow or Nitro Club shotshells loads.

Slightly higher in cost—more reliable in the field.

We will be glad to send you booklet explaining simply many technical points of ammunition manufacture. Your name and address on a post-card brings it by return mail.

Remington-Arms-Union Metallic Cartridge Co., Windsor, Ontario



POISONOUS MATCHES ARE PASSING AWAY

Dangerous chemicals are not used in tipping EDDY'S Ses-qui Safe Light matches. See that you get EDDY'S and no other "just as good."

Safety—in its complete sense—is absolutely guaranteed, but you must ask for EDDY'S new

Your Dealer Has Them

"Ses-qui" Matches

Correcting the Answer

At a horse-stealing trial out west a horse was gashed and shot up in a mob. The thief was shot down and his horse had gone by a mob burst in and unmercifully demanded what the verdict was.

That won't do, said the foreman.

The that won't do, said the leader of the mob fiercely. You will have to do better than that. And he shot the horse again.

In half an hour the door was opened.

Well, gentlemen, your verdict, said the leader.

Why, the foreman replied.

There were hurrahs from the crowd and the leader said:

Correct. You can go now. We'll bring him up an hour ago.

Correcting the Answer

On forcing the triumph of the popular unforseen, William Cobbett, not much of a foot, but a means of nailing. Coal is going out; petrol is going up in prices and down in production. The price of coal is limited and cannot come down, but there com's the cheer that alcohol will be the motive force of the future. Fuel oil will give out sooner than wood, and will give way to gas.

Tobacco produces Potash. Potash will give out sooner than wood, and will give way to gas. Potash can produce alcohol and alcohol can drive engines. In the potash we seem to have discovered the secret of perpetual motion.

Comfort for the Dyspeptic.—There is nothing so harassing and irritating as the grip of the stomach and liver, and the victim of it is to be pitied. Yet he can find ready relief in Parke-Brown's Regal Tonic, a preparation that has established itself by years of effective use. There are pills that are widely advertised as being good for dyspepsia, but not one of them can rank in value with Parke-Brown's.

Another One on Twain

Mark Twain, at a dinner at the Author's Club, said: Speaking of the town of Squash. In my early lecturing days I went to Squash to lecture in Temperance Hall, arriving in the afternoon. The town was very sleepy. I had a bad fit and was laid up in bed. I thought I'd find out if the people knew anything at all about what was in store for them. So I lay there all day. At 4 o'clock in the afternoon, friend, I said to the general storekeeper. Any entertainment here tonight to help a stranger while I'm here? The general storekeeper, who was sorting mackerel, straightened up, wiped his briny hands on his apron, and said: I expect there's going to be a lecture, I tell you, and it's going to be a good one.

Her Portrait

The painstaking artist, anxious to please, addressed to prospective customer:

I can paint you a portrait of your wife which will be a portrait like her.

HM. Couldn't you do it in what they call still life?

It may be better to give than to receive, but few of us are in a position to keep it up indefinitely.

Tired and Weak Nerves Exhausted

The feelings of fatigue and languor which overcome so many people at this season of the year tell of the exhausted condition of the nerves.

During the action of the heart and the vitality of the nerves when the blood is thin and watery, and this is why nearly everyone needs tonic treatment in the spring.

Some of the symptoms are restlessness, purposeless activity, insomnia, lack of ambition and enthusiasm, headache and neuralgic pains, dyspepsia and feelings of languor and depression.

Weakness and mental exhaustion, as well as those of the nervous system, are the result of the nervous system's failure to restore strength. You can use Murine Eye Remedy when you use.

Dr. Chase's Nerve Food

50 cents a box, for \$2.50 at all dealers, or Edmonson, Bates & Co., Limited, Toronto.

BEST ATTAINABLE IMAGE FROM DOCUMENT AVAILABLE

CHAS. HULTGREN

Notary Public and Commissioner for taking Affidavits

Conveyancing of all kinds of Legal Papers such as TRANSFERS, MORTGAGES, AGREEMENTS OF SALE, LEASES, BILLS OF SALE, Etc. INSURANCE and LOANS my Specialty.

Houses For Rent and Rents Collected
CHAS. HULTGREN, Crossfield

SEE!!!

FOR anything in Farm Implements

A. W. GORDON,
he has a Full Line of Machinery
McCormick Binders, Mowers,
Rakes, and all kinds of Hay Tools.

One International Cultivator in Stock, for working the trash out of summer fallow, this going out in a few days, come and see it before it goes.

Cushman 4-H.P. Gasoline Engine to attach to any Cinder, a great saving in time and labour, can be used for any purpose after harvest.

I have some cheap Thrashing Outfits to offer both Gasoline and Steam, J.I. Case and I.H.Co.'s

A. W. GORDON.**CROSSFIELD POOL AND BILLIARD HALL**

A full line CIGARS, CIGARETTES, TOBACCOES, PIPES, CONFETIONERY, Soft Drinks, Current Magazines. Subscriptions taken for all the Leading Magazines. COLLINGS BROS., Proprietors.

**Coal! Coal!**

Now is the time to put in Your Winter Supply

We can supply you with Lethbridge or Taber Lump Coal at \$6.75 on the car or \$7 delivered in town. Special rates on 5 ton lots or more.

**W. STUART & CO.,
GEO. BECKER, Manager.**

**Wagons, Buggies,
PLOWS,
Cream Separators,
Grinders, &c.,
ALL SNAPS!
AT
TRCA & CO'S**

A full stock of Deering Goods to choose from, to fill your wants at Right Prices and terms.

If your Farm doesn't suit you come to us for a trade.

If your Machinery doesn't suit you do likewise. All we ask you to bring is your Article and Common Sense.

Property in all parts of the Province. If you haven't what you want we'll get it. Give us a call.
TRCA & CO., Successors to G. O. DAVIS.

Crossfield Chronicle

SUBSCRIPTION PRICE \$1.00 per year in advance; or \$1.50 if not paid in advance. PRENTISS & CO., Chronicle office, at Crossfield, Alberta, each Friday.

RATES
Business locals 10 cents per line first insertion; and 5 cents per line each subsequent insertion.
Local advertisements, 12 cents per line for first insertion; and 8 cents each subsequent insertion.
Commercial contract rates upon application.

ROBERT WHITFIELD,
PRINTER AND PUBLISHER.

CROSSFIELD, ALTA., AUG. 28, 1913.

Farmers Information Bureaus.

There is an agitation asking for the establishment of three offices in Alberta, located one in the north, one in the south, and one in the centre of the province, at which offices farmers of this province could be supplied with information as to market conditions and the prices throughout Alberta and the Dominion, the Lethbridge Board of Trade has passed a resolution which will be forwarded to Ottawa.

The action of the Lethbridge board was called to the attention of the council of Calgary Board of Trade at the beginning of this week, when a copy of the resolution in question was received, together with a request that the Calgary board take steps to endorse the Lethbridge movement and send a resolution to that effect to the Minister of Agriculture at Ottawa.

Although believing that the idea was a good one, opinion was divided among the members of the council as to whether this matter should be undertaken by the provincial or the dominion department of agriculture, and as a result of this difference of opinion the matter will come before the full board at the next general meeting.

Mosquito Extermination.

During the last two decades a variety of methods have been tried with a view to exterminating the mosquito in various parts of the United States. In addition to being a source of irritation and discomfort the insect is also a menace to health as it spreads malaria. The pest has always been particularly bad along the New Jersey coast, as it breeds by millions in the salt marshes adjacent to the sea.

The first method which offered any prospect of success was the application of oil to the stagnant bodies of water. This, however, was found to be very expensive, and succeeded in effecting only a partial relief. The secret of the only permanent remedy has been found to lie in the draining of the marshes. This has been carried on at Staten Island under the direction of competent engineers, and as a result, the mosquitoes have been almost exterminated.

In the case of stagnant inland waters, oil can be used to good effect or the depressions can be filled in. Before this method of fighting the mosquito was adopted the cases of malaria in one year on Staten Island numbered 120. Subsequent to the draining of the marshes the number of cases reported was two. The figures speak for themselves.

A seal has been known to remain twenty-five minutes under water.

The average strength of a woman compared with a man is as 67 to 100.

It takes 5,000 bees to weigh one pound, when the insects come in fresh from the fields and flowers, freighted with honey, they weigh nearly thrice as much.

Ivor Lewis

Sole Agent for the Famous
GALT COAL

Hard Coal and Briquettes always on hand.

Fire Wood. Draying
Crossfield, Alberta

FARMERS MEAT MARKET.

Under New Management

J. L. GUNSOLLY, Proprietor.

W. TIMS, Manager.

Best prices paid for all kinds of Live Stock. We also handle Butter and Eggs. Try our Noted Home made Sausage and Kettle rendered Lard.

FRESH & CURED MEAT & FISH always on hand.

Our Motto: Quality and Prices right.

Crossfield, Alta.

Christmas Cards.**PRIVATE GREETING CARDS.**

Call at the Chronicle Office and see our Samples.

U.F.A. Employment Bureau.

Stuart Walker,
Importer and Breeder of
SHIRE HORSES

A few good young Stallions, Mares
and Fillies always on sale

—AT STUD—

DRAW MASTER, [28262].

The English Winner.

All Nominations taken for 1913.

Sampson :: Crossfield

P. O.: Station

Are you
Thinking of
Having Private
CHRISTMAS
CARDS
This Year.

Alberta's Grain Crop Larger Than that of 1912.

Crop reports from a large number of districts are to the effect that the crops are larger and better than last year, and everything points to it being the best agricultural season in the history of the province. The is well under way and the weather ideal.

Reports received in Calgary indicate that the Alberta grain yield this fall will be 30 per cent better than that of last year. Not only that the yield will probably be the largest in the history of the province but the best. The agriculturists are also going in extensively for mixed farming which also tends to greater prosperity.

Fresh Supply of
DIAMOND DYES

All Colors.

Also COMPLETE STOCK
of
DYOLA DYES.

MERRICK THOMAS, Druggist

Wanted.—You to Advertise
your wants and articles for
sale.